



User Guide
EC402S

MENUKEY2



**IMPORTANT INFORMATION
READ BEFORE USE
PLEASE SAVE THESE INSTRUCTIONS**

Users are cautioned that maintenance and repairs should be performed by a Merrychef authorized service agent using genuine Merrychef replacement parts. Merrychef will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents. For a list of authorized service agents, please refer to the inside back page of this booklet. The information contained herein (including design and parts specifications) may be superseded and is subject to change without notice.

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SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ THE FOLLOWING SAFETY INSTRUCTIONS CAREFULLY

1. DO NOT operate empty, without food or liquid inside the oven, as this will result in overheating and may cause damage.
2. NEVER remove the exterior casework of the oven.
3. NEVER remove any fixed internal parts of the oven.
4. NEVER tamper with the control panel, door, seals, or any other part oven.
5. DO NOT obstruct air vents/filters or steam outlet.
6. NEVER hang tea towels or cloths on any part of the oven.
7. If the door seals are damaged, the oven must be repaired by an approved Engineer.
8. All service and repair work must be carried out by an approved Engineer.
9. If the power cable is damaged in any way it MUST be replaced by an approved Engineer.
10. When handling hot liquids, foods, and containers, care should be taken to avoid scalds and burns.
11. When heating liquids using microwave only or combination function, the contents should be stirred prior to heating to avoid eruptive boiling.
12. Feeding bottles and baby food jars should be opened when heating, the contents stirred or shaken and the temperature checked prior to consumption to avoid burns.
13. Never use the oven to heat alcohol, e.g. brandy, rum etc. Also, food containing alcohol, such as Christmas pudding, can more easily catch fire if overheated.
14. Never attempt to deep fry in the oven.
15. The appliance is not intended for use by young children or infirm persons without supervision.
16. Young children should be supervised to ensure that they do not play with the appliance

PRECAUTIONS TO BE OBSERVED

1. Read this manual before using your oven.
2. As with all electrical appliances, it is wise to have the electrical connections inspected periodically.
3. The oven interior, door seals should be cleaned frequently, following the instructions described in the CLEANING section.
4. There is no need to switch off your oven after each function but remember to switch off at the end of the day or period of operation.
5. Microwave energy should not be used to dry linen or warm plates.
6. As with any cooking appliance, care should be taken to avoid combustion of the items within the oven.

If smoke is observed:

- Switch off
- Isolate from the electrical supply
- Keep door the closed to stifle any flames

7. Ensure food is placed centrally in cavity for best results.
8. When using the microwave only function, cover the food to prevent splashing the walls of the cavity.
9. Food in combustible plastic or paper containers should only be used in microwave only function and checked frequently to avoid the possibility of ignition.
10. Items should be **unwrapped** when using convection and combination functions.
11. Eggs and whole hard-boiled eggs should **not** be heated using the microwave or combination function as they may explode.
12. Food with a skin, e.g. potatoes, apples, sausages etc. should be pierced before heating.
13. Food should not be heated in a completely sealed container as the build-up of steam may cause it to explode.
14. Excess fat should be removed during 'roasting' and before lifting heavy containers from the oven.
15. In the event of glass breaking or shattering within the oven, ensure that food is totally free of glass particles. If in doubt, dispose of any food that was in the oven at the time of the breakage.
16. DO NOT attempt to operate this oven with: object caught in door, door that does not close properly or damaged door, hinge, latch, sealing surface or without food in the oven.

ELECTRICAL SUPPLY

WARNING

This appliance must be earthed. Failure to do so may result in electric shock and death.

EC 402S (30A)

WARNING

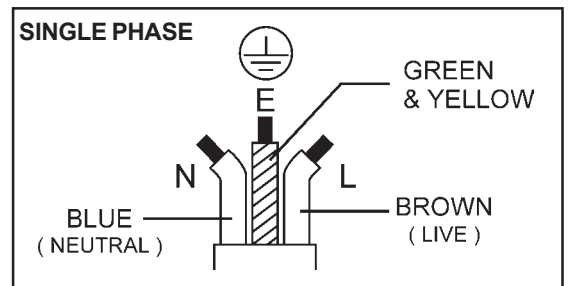
The Oven must be connected to a separate electrical supply installed by a qualified and approved electrician. A suitably rated isolating switch with a 3mm contact gap on both poles should be fitted for each oven installed.

Establishments with standard (Type 'B') circuit breakers are sensitive to 'surges' which occur on switching on freezers, refrigerators and other catering equipment, including microwave ovens. Because of this, we strongly recommend that a separate Type 'C' circuit breaker (designed specifically for this type of equipment) must be fitted. An individual, suitably rated circuit breaker should be fitted for each oven installed.

SINGLE PHASE

UK models are fitted with a Blue 32Amp Plug to BS4343

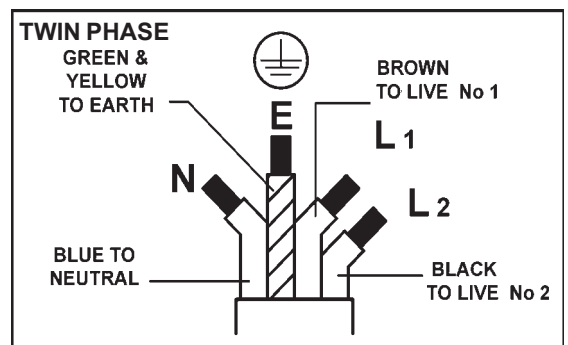
The Circuit Breaker should be rated at 45A (TypeC).



TWIN PHASE

Twin Phase models should be connected as shown.

The Circuit Breaker should be rated at 32A (TypeC).



If you are in any doubt about your electrical supply, seek the advice of a qualified electrician

INSTALLATION

Remove packing material and protective film from the oven.

Included inside your oven: Rack

Upper and lower impinger plates

Check for obvious signs of transit damage.

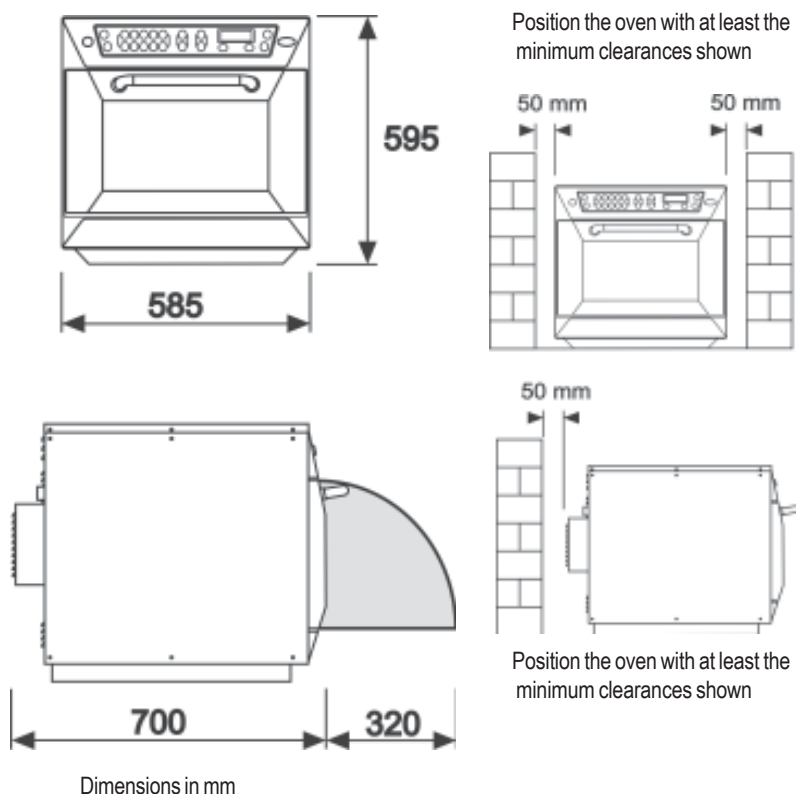
If necessary, inform the freight company IMMEDIATELY.

LOCATION AND POSITIONING

Choose a site away from major heat sources.

DO NOT position so that hot air is drawn in from fryers, grills, griddles, etc.

A heat barrier to the height of the oven must be installed if sited next to a burner, stove or range.



Place the oven on a flat surface that is **LEVEL, STRONG** and **STABLE**.

Allow a minimum clearance of 50mm (2 inches) to the rear, top and each side to allow air to circulate freely.

The air intake is located under each side of the oven, even with the clearance specified above, it is important that airflow is as cool as possible and not pre-heated by other appliances such as fryers, grills or griddles.

Allow a minimum of 50mm (2 inches) clearance above the oven for hot air to escape.

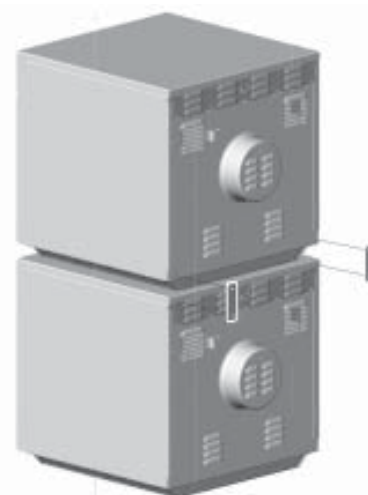
Allow sufficient clearance, 320mm (13 inches) in front of the oven for the door to open fully.

Do not affix labels/stickers to oven other than those applied or approved by the manufacturer.

Note:

The air intake is located under each side of the oven, even with the clearance specified below it is important that airflow is as cool as possible and not pre-heated by other appliances such as fryers, grills and griddles as this will deteriorate the life and performance of the oven.

STACKING



Always ensure that ovens are secured together as shown using stacking plate Part No. DV0178 (2 required). **THIS OVEN MUST NOT BE STACKED MORE THAN TWO HIGH.**

WARNING:

Check that the **AIR FILTER** is in place prior to operation (see Main Features)

SUITABLE COOKING UTENSILS

Manufacturer's instructions should be checked to determine the suitability of individual containers or utensils using each of the cooking functions.
Do NOT place metal trays or containers on the BOTTOM of the oven as arcing may occur.

The following chart provides general guidelines:

	combination	convection only	
Heat resistant containers Toughened glass Vitreous ceramics Earthenware (<i>porcelain, crockery, china etc.</i>)	✓ ✓ ✓	✓ ✓ ✓	Do not use items with metallic decoration.
Metallic & Foil Trays Metallic trays DO NOT USE ANY OTHER METAL OR FOIL CONTAINERS	✓	✓	Metallic trays may only be used when placed on the vitreous rack in the oven cavity (See IMPORTANT Note)
Plastic containers Rigid, boilable, plastic containers	✓	✓	Dual-ovenable plastic containers (up to certain temperatures) are now available. Check manufacturer's instructions before use
Disposables DO NOT USE Combustibles (paper, card, etc) Microwave-suitable cling film	✗ ✗	✗ ✗	DO NOT USE disposable packaging or metal foil containers
Other utensils Tie tags Cutlery Temperature probes	✗ ✗ ✗	✗ ✗ ✗	No kitchen utensil should be left in food while it is cooking

IMPORTANT

The oven will accommodate 1/4 size bun/sheet pans. Metal sheet pans may be used when placed on the special vitreous enamel shelf rails ONLY.

INTRODUCTION

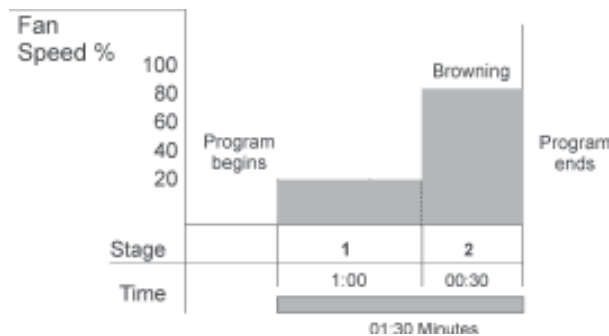
This oven offers operators the flexibility of combination cooking with additional control over fan speed and microwave power.

Combination cooking enables high quality results to be achieved in a fraction of the time taken by conventional cooking, particularly when baking, browning, roasting, grilling or producing gratinee dishes.

Once established, precise instructions for combination or convection cooking of selected items may be programmed into the ovens memory so that they can be repeated easily and accurately. Up to 500 programs can be stored and simply recalled by pressing the appropriate number (0- 499).

Multi-Stage Programming

The oven controls offer even greater flexibility by allowing multi-stage programming. This enables the exact conditions required for quality results to be set according to the food type. Programs can have up to 8 stages each with its own time, fan speed and microwave power settings.



A simple 2-stage program is shown:
With the oven set to pre-heat at 250°C.

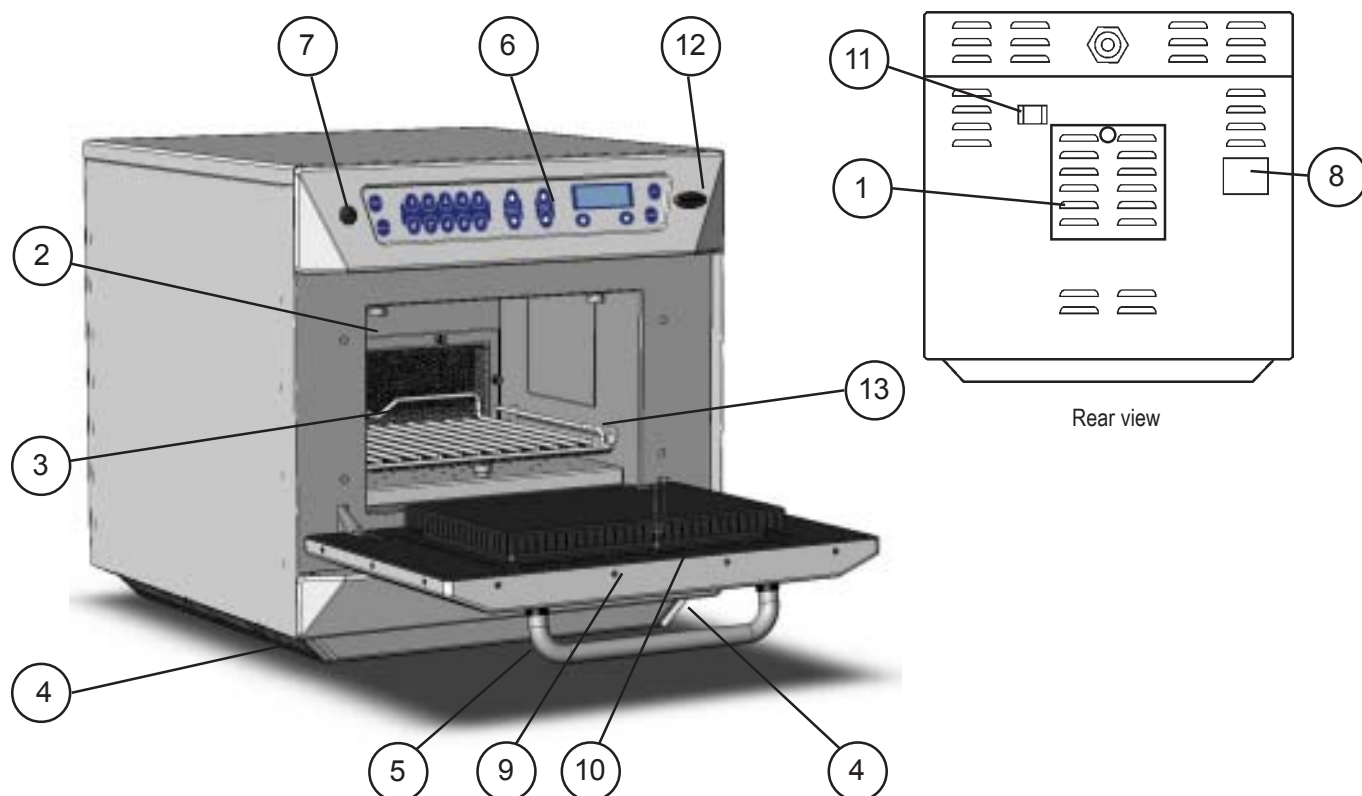
Stage 1 The cooking stage begins by applying a gentle fan speed of 20% for 1 minute.

Stage 2 The fan speed is increased to 80% for 30seconds to brown the food.

This is only one example of an infinite number of possible multi-stage programs that can be created and stored.

The instructions outlined in this guide are intended to ensure the safety and long life of your Merrychef oven.

MAIN FEATURES



1 AIR OUTLETS

These vents on the rear panels enable air which has been used to cool internal components to escape. It will not allow microwave energy to escape into the environment. They must be kept free from obstruction.

2 OVEN CAVITY

The cavity is constructed from stainless steel and vitreous enamelled panels. It must be kept clean (see CLEANING).

3 CONVECTION FAN, GREASE FILTER & CATALYTIC CONVERTOR

The convection fan, which is located behind the catalytic convertor pulls air in through the filter which removes the majority of the smoke from the air flow. The air is then heated and returned to the cavity through the impinger plates to produce an even heat pattern in the oven. This layout minimises areas where grease build up can occur. Great care should be taken when cleaning this area of the oven - please note the cleaning requirements on pages 18 & 19.

The metal grease filter grill covering the fan must be kept clean and free of debris (See CLEANING)

4 AIR INLET FILTERS (LEFT & RIGHT)

Situated at the left and right hand side of the base at the front. These are part of the ventilation system and must be kept free of obstruction and cleaned on a daily basis.

5 DOOR HANDLE

This is a rigid bar which is pulled downwards and towards you to open.

6 CONTROL PANEL

See page 9.

7 ON/OFF SWITCH

When switched ON, the control panel will illuminate. The fan and ventilation system will also operate.

8 RATING PLATE

Found on the rear panel, this states the serial number, model type & electrical specifications.

9 DOOR

This is a precision-made energy barrier with three microwave safety interlocks. It must be kept clean (see CLEANING section). The door should NOT be used to support heavy dishes.

10 DOOR SEALS

These ensure a tight seal around the door. They should be kept clean and checked regularly for signs of damage. At the first sign of wear they should be replaced by a Merrychef approved Service Agent.

11 STEAM VENT (on rear of oven)

This enables steam to escape and prevents build up of condensation. It will not allow microwave energy to escape.

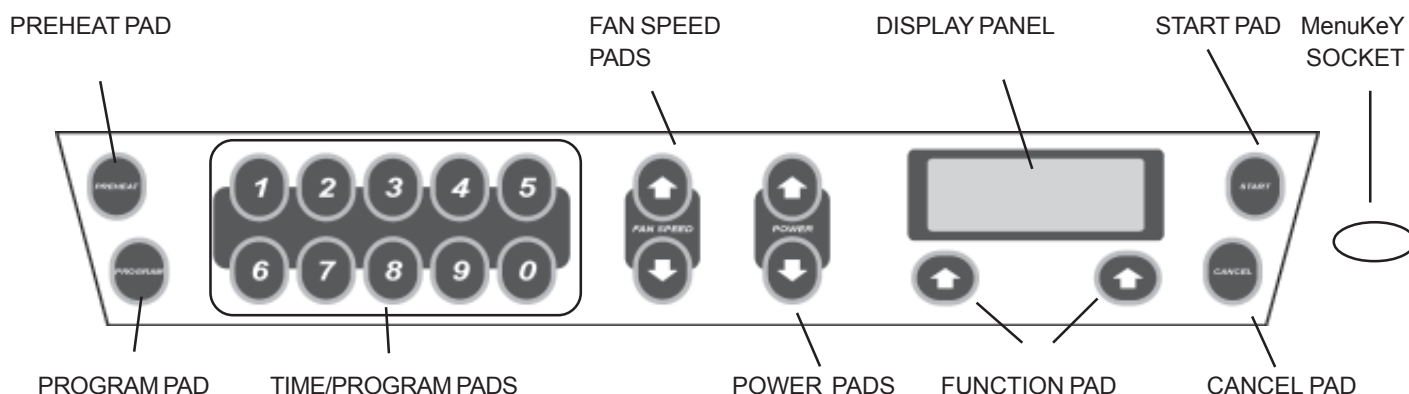
12 MenuKey 2

Changes the programs on the oven (See MenuKey section for downloading programs on a MenuKey).

13 Rack

Should be removed daily for cleaning (see CLEANING section).

CONTROL PANEL



POWER PADS

The microwave power can be increased or decreased in 10% steps. (0% to 100%)

The default setting is 50% microwave power.

FAN SPEED PADS

The Fan speed can be increased and decreased in 5% steps (10% to 100%)

TIME/ PROGRAM PADS

These pads are used for setting the cooking time in 1 second steps to a maximum of 10 minutes.

They are also used for storing and recalling programs from 0-99

MenuKey

The MenuKey System automatically changes all the cooking programs with an electronic key and allows program names to be identified

PREHEAT

The preheat pad switches the oven into and out of Pre-Heat Mode.

CANCEL PAD

Cancels all timed cooking cycles, pre-programmed operations and stops the microwave energy. It does not alter the oven temperature. If the oven is hot, food will continue to cook and should be removed from the oven immediately. This pad will also cancel any incorrect operations. It will not erase programs.

PROGRAM

Activates program mode for storing and running pre-set programs from memory. Programs can also be downloaded from a MenuKey

(see MenuKey: CHANGING OVEN MENU PROGRAMS)

MAIN DISPLAY PANEL

Shows the principal functions of the oven.

When cooking, the time remaining counts down.

Also displays error messages and oven temperature.

When storing and recalling a program the display indicates the program number and details.

USING THE OVEN FOR THE FIRST TIME 1

The oven has a constant operating temperature for cooking.
When the PREHEAT pad is pressed the oven heats up to this temperature before cooking can commence, this temperature is set initially at 250°C.

To change the PREHEAT temperature within the range 100°C to 275°C

- 1 Switch oven **OFF**

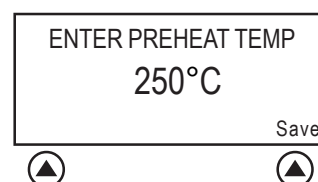


- 2 Switch the oven **ON** and immediately press the **Edit Preheat** function key.
(Note: this screen is available for 5 seconds)



The oven display shows the current Preheat temperature setting.

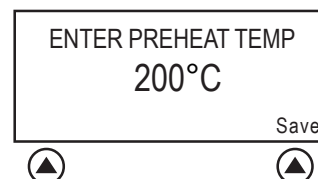
Edit Preheat



- 3 To enter a new Preheat temperature press the **number pads** to overwrite the existing setting.
Press the **Save** function key to save the new setting.



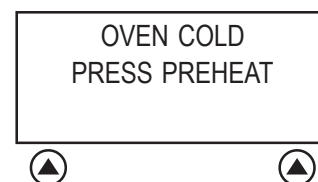
Save



for example enter 2,0,0 for 200°C

- 4 The oven display shows the initial Edit Preheat/Profile option screen and after 10 seconds returns to cold standby mode.

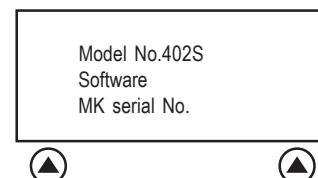
Note: The displayed logo may be different if programs have been entered from a MenuKey



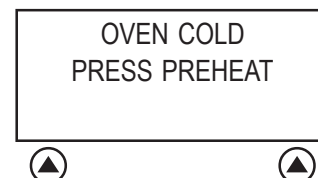
Start up sequence and oven specification

When the oven is switched on the Merry chef logo is displayed followed by information about the oven:

Model No.
Software
MenuKey serial No.



The oven then displays the cold standby screen.



USING THE OVEN FOR THE FIRST TIME 2

The oven profile sets the following factors: operating temperature (Centigrade or Fahrenheit), Oven Mode, Program protection, Bleep sound & Cool down warning language.

To change the oven profile:

- 1 Switch oven **OFF**



- 2 Switch the oven **ON** and immediately press the **Profile** function pad to edit the oven operating profile.
(Note: this screen is available for 5 seconds)



Profile



To select a profile press the **Change** function key to cycle through the options. Press the **Next** function pad to select the option and move to the next step.

- 3 The display shows the current Oven mode.

PROGRAM

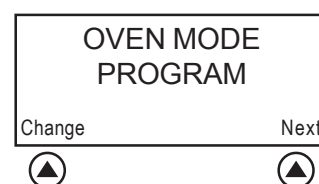
The oven can only be used for preset programs manual controls are disabled

PROGRAM/ MANUAL*

The oven controls can be used directly and for preset programs

Press the **NEXT** function pad to continue.

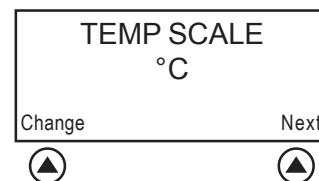
Next



- 4 The display shows the current Oven temperature scale, Centigrade °C or Fahrenheit °F.

Press the **NEXT** function pad to continue.

Next



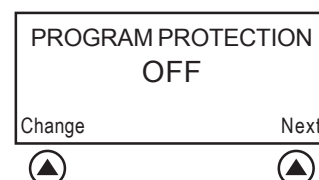
- 5 Program Protection

ON Prevents pre-set programs from being altered.

OFF Allows programs to be edited.

Press the **NEXT** function key to continue.

Next

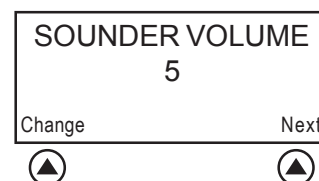


- 6 Sounder Volume

The length of the audible warning 'bleep' volume can be adjusted from **1 to 5** (maximum).

Press the **NEXT** function key to continue.

Next



- 7 Cool down warning (Display)

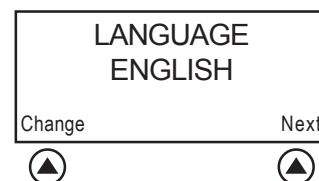
ENGLISH

ENGLISH/ SPANISH

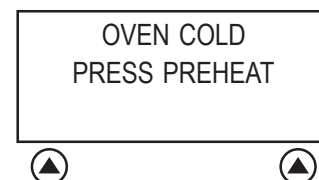
Press the **NEXT** function key to continue.

The oven returns to cold standby mode.

Next



*Please note: PROGRAM/ MANUAL MODE should only be used to establish programs as it allows oven settings to be altered. Most users are advised to use PROGRAM mode



RUNNING A PROGRAM

Using number pad keys to run a program

Programs 0 to 499 can be recalled using the number pad keys.
The following procedure should be used to activate these programs.

- 1** Switch the oven **ON**



OVEN COLD
Press Preheat

- 2** Press **PREHEAT** Pad to heat the oven up to its pre-set temperature this will take approximately 20 minutes.

The display will show the current oven cavity temperature

The display will show READY TO COOK when cooking temperature is reached

To enter cook menu press **Run Prog** function key

If the Manual & Run Prog options do not appear the oven is set to Program Mode see SETTING UP THE OVEN 2



Run Prog



READY
TO COOK AT 250°C

Manual Run Prog

READY AT 250°C
RUN PROGRAM _ _ _

- 3** Press the number pad you wish to activate (0-499)
The program number and total cooking time appear on the display.

example: Program 08



READY AT 250°C
RUN PROGRAM _ 08

- 4** Taking all the necessary precautions to ensure you do not burn yourself, place the food into the hot oven cavity and close the door.
example: 2minutes 35seconds

Press **START** Pad to begin cooking

Always keep the period that the door is open to a minimum.



Hot surface
hazard



PROGRAM 008
02.35
PROGRAM NAME

The program will now operate with the total remaining time displayed counting down on the display (all stage time added together).

When the time reaches "00:00" the display shows cooking completed and audible signal will be given.

Remove the food from the oven and close the door.



COOKING
COMPLETED

Note:

When the cycle is interrupted or stopped the oven will remain at the pre-set temperature and the food inside the oven will continue to cook

Programs can be halted and cancelled at any time by pressing the **CANCEL** key.



OPERATING INSTRUCTIONS: MANUAL MODE

The oven can be operated in manual or programmed mode. It is important to understand manual mode prior to attempting the development of a pre-program operation.

See item 3 in USING THE OVEN FOR THE FIRST TIME 2 to enable this feature.

WARNING:

DO NOT APPLY MICROWAVE ENERGY WHEN OVEN IS EMPTY
DO NOT USE THE OVEN WITHOUT
CLEAN AIR FILTERS IN POSITION

To familiarize yourself with the controls place a heatproof bowl containing approximately 1.5 litres of water in the oven.

1 Switch the oven **ON**

The Merrychef Logo and Oven data display briefly followed by OVEN COLD standby.



OVEN COLD
PRESS PREHEAT

2 Press **PREHEAT** pad to heat the oven up to its pre-set temperature this will take approximately 20 minutes.

The display will show the current oven cavity temperature.

The display will show READY TO COOK when cooking temperature is reached.



READY
TO COOK AT 235°C

Manual

Run Prog

3 To enter cook menu press **Manual** function pad

To enter the cooking time:

Enter a time using the number pads
e.g. 2 minutes 35 seconds

Manual



00.00

FAN: 50%
POWER: 50%

To change **FAN SPEED**

Increase or decrease the fan speed
(in 10% steps) using the up/down arrows

e.g. press down arrow 3 times, 35%



02.35

FAN: 50%
POWER: 50%

To change Microwave **POWER**

Increase or decrease Microwave power
(in 10% steps) using the up/down arrows

e.g. press up arrow twice, 70%



02.35

FAN: 35%
POWER: 50%

4 Taking all the necessary precautions to ensure you do not burn yourself, place the food into the hot oven cavity and close the door.

Press **START** Pad to begin cooking

Always keep the period that the door is open to a minimum.



02.35

FAN: 35%
POWER: 70%

5 The timer will now count down.

When the remaining time reaches zero an audible signal will be given. Open the door and remove the food from the cavity.



COOKING
COMPLETE

PROGRAMMING NUMBER PADS 1

Pre-programming allows repetitive cooking procedures to be stored for ease of use.

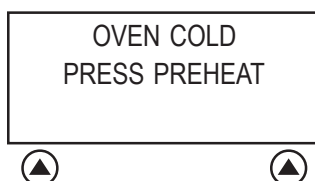
Each program can comprise up to eight stages, allowing at each, independent control of Stage time, Microwave power level and Fan speed. However, programs must be used with caution, since if the food to cook varies in weight or density, adequately cooked food may not be achieved. Therefore, it is vital that all food prepared for service should be checked to ensure that core temperatures have been achieved.

Some experimentation will be required to determine the correct program for a particular product.

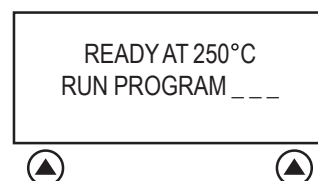
From a hot oven in standby



From a cold oven in standby



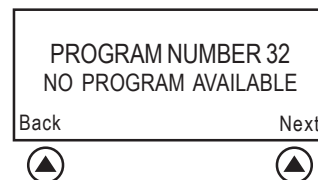
- 1 Press the **PROGRAM** pad
the display shows program mode.



- 2 Enter a two digit number for the program from 0 to 499 using the NUMBER PADS.
e.g. 32



The display shows the name of the existing program or that no program is currently stored
Press **Next** to move to the next stage.



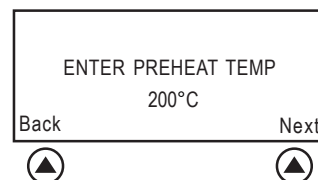
- 3 Enter the cooking temperature by pressing the NUMBER PADS.



If a program is already in the memory the temperature for this program will be displayed.

e.g. 200°C

Note: This should match the Pre-Heat oven temperature.
This data is used to verify the oven is set correctly



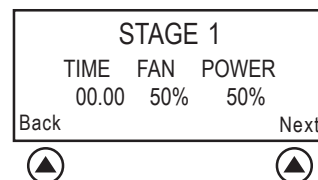
Press **Next** to move to the next stage

- 4 Enter the cooking information for STAGE 1 of the program:

If a program is already in the memory the cook data for this program will be displayed

To enter a time

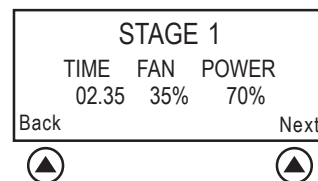
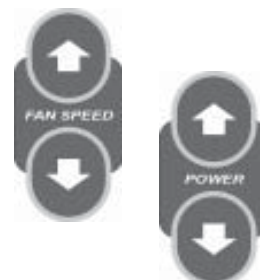
Enter a time using the number pads
e.g. 2 minutes 35 seconds



To change **FAN SPEED**

Increase or decrease the fan speed
(in 5% steps) using the up/down arrows

e.g. press down arrow 3 times, 35%



To change Microwave **POWER**

Increase or decrease Microwave power
(in 10% steps) using the up/down arrows
e.g. press up arrow twice, 70%

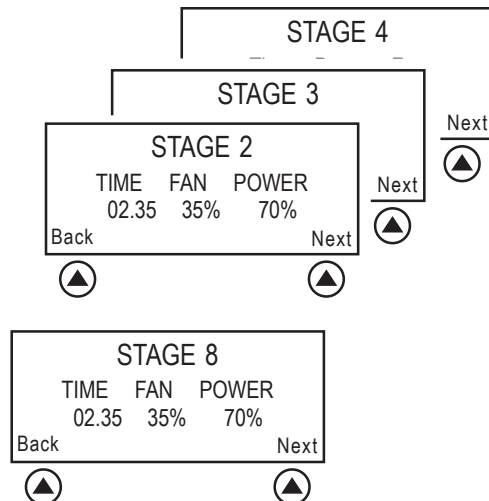
PROGRAMMING NUMBER PADS 2

Press **Next** to move to the next stage.

- 5 Repeat step 4 for Program Stage 2, stage 3 and stage 4 as required up to 8 stages.
To skip a stage press **Next**.
Entering a zero time in a stage will terminate further stages.

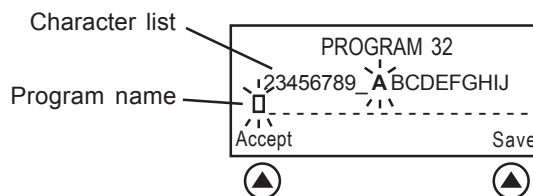
- 6 On completing the last stage, to review the program stages press the **Back** function button.

Press the **Next** function key.



- 7 Enter a Program Name (Optional)

The Program name may be up to a maximum of 20 characters in total including spacesl.



SELECTING A CHARACTER



To scroll left through the character list use **FAN SPEED UP ARROW**

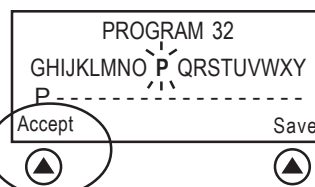
To scroll right through the character list use **POWER UP ARROW**

:01234567 **8** 9_ ABCDEFG

GHIJKLMNO **P** QRSTUVWXY



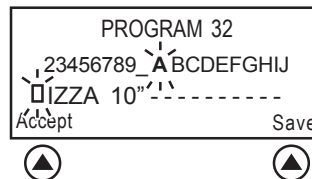
To select the flashing character from the list press the **Accept** function pad



PROGRAMMING NUMBER PADS 3

TO EDIT THE PROGRAM NAME

Use the **POWER DOWN ARROW** to move one space forward in the program name.

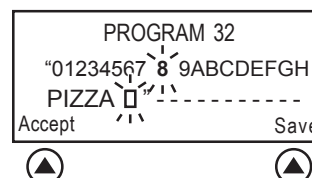


Use the **UP ARROWS** to select a new character from the list .

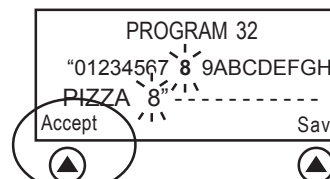


To delete a character select space from the list using the **UP ARROWS**.

-- 7689  ABCD --
space



Select the new character by pressing the **Accept** function pad

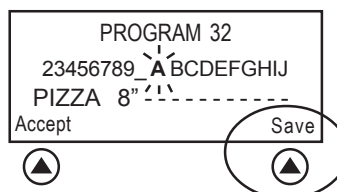


To backspace use the **FAN SPEED DOWN ARROW**

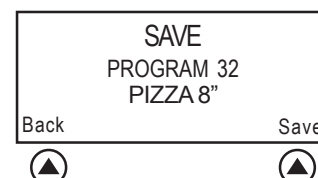


example: Program 32, PIZZA 8"

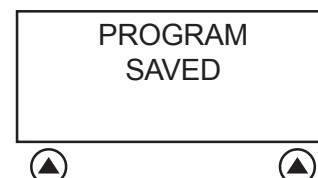
When the name is correct press the **SAVE** function key.



- 8 To save the program to memory press the **Save** function button.



The display confirms that the program has been saved.



MenuKey : CHANGING OVEN MENU PROGRAMS

The MenuKey System automatically changes all the cooking programs on the oven from a pre-programmed electronic key.

To change the menus on the oven:

- 1 Ensure the power switch is **OFF**.
- 2 Lift the **MenuKey** cover in the top front panel of the oven and put the key in the slot.

- 3 With the key still in place switch the power switch **ON**.
The oven will now go through the program download sequence by displaying the following:

The MenuKey Code. e.g. 555

The MenuKey CS e.g. 0A06
MenuKey CS (checksum)
confirms the menus on this key
are valid for the MenuKey Code.

- 4 Confirm that the MenuKey Code and MenuKey CS are correct and press **Download** Function key to load the programs into the Oven memory.

Note: Downloading from a MenuKey will clear all the existing programs

Check that the key is correct then press the **Continue** function key to proceed with the Download

On completion of the download press the **Exit** function key to return the oven to standby mode. The display briefly will show the following:

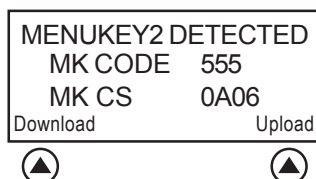
Oven Model No. Software
& MenuKey serial No.

The standby screen will then display

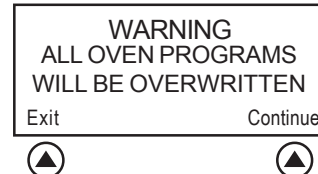
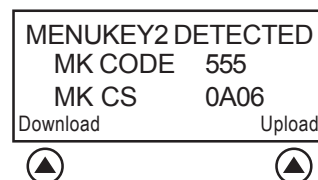
Remove the MenuKey and keep in a safe place.

Do not remove the key during download sequence as this could corrupt the data on the key

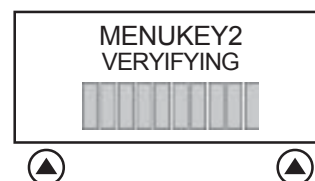
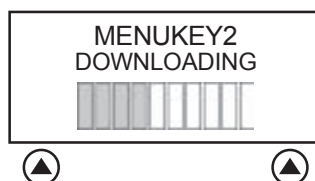
MENUKEY2



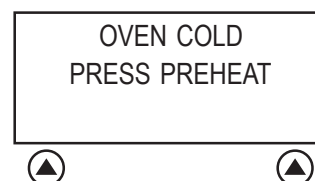
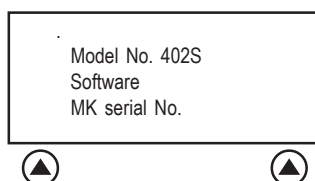
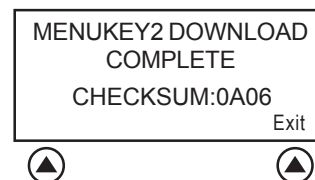
Download



Continue



Exit



CLEANING: 1

For the oven to operate at peak efficiency, the cavity, door and air filters and grease filter must be kept clean.

A daily cleaning routine will ensure that you comply with the required hygiene standards and will help to maintain and prolong the efficiency of your oven.

Follow the SAFETY INSTRUCTIONS at the beginning of this manual.



WARNING: DO NOT use caustic cleaners on any part of the oven or oven cavity as it will cause permanent damage to the Catalytic Convertors

- **ALWAYS** switch off at the electrical supply and allow oven to cool for at least 20 minutes before cleaning
- Allow the oven and accessories to cool before commencing cleaning
- As required wipe out spillages with disposable paper wipes
- **NEVER** use steel wool, knives or harsh abrasives on any part of the oven



Faults arising from neglect or misuse including use without clean filters in place are not covered by the guarantee. Service visits as a result of such faults will be chargeable.

As with all electrical appliances, it is wise to have the electrical connections inspected periodically.



DO NOT use the oven without clean air filters and cavity grease filter in place

START UP: OVEN COATING PROCEDURE (clean oven)

1. Spray Merrychef Oven Protector onto the sponge



2. Spread Oven Protector lightly onto all internal surfaces of the oven



3. Spread Oven Protector lightly onto the internal surface of the oven door



4. Switch on the oven and pre-heat. When the oven has reached operating temperature it will take about 30mins to cure the Oven Protector.

Note: oven protector turns light brown when cured

CLEANING: 2

- **ALWAYS** switch off at the electrical supply and allow oven to cool before cleaning
- **CAUTION:** Allow the oven and accessories to cool before commencing cleaning



WARNING: DO NOT use caustic cleaners on any part of the oven or oven cavity as it will cause permanent damage to the Catalytic Convertors

Equipment: Merrychef oven cleaner, Merrychef Oven Protector, heat proof gloves, protective rubber gloves, non-abrasive nylon scrub pad, cleaning towel and cloths, eye protection and dust mask (optional)

COLD OVEN: CLEANING INSTRUCTIONS (following cool down)

CAUTION: Wear protective rubber gloves when cleaning the oven

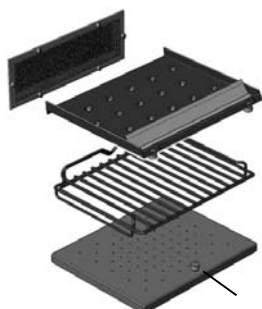
Oven Parts and filters & Oven Cavity

Wash all parts in warm soapy water. Wash off using a clean cloth and plenty of clean, warm water. Dry using a fresh, clean cloth.

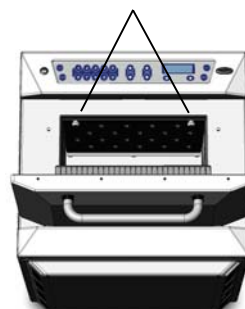
Remove air filters
both sides



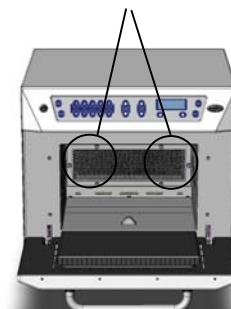
Remove the rack and lift
out bottom impinger plate



Remove top impinger
plate
Undo fasteners



Remove grease filter
undo the six thumb
screws



If the door seals are damaged, the oven must be repaired by an approved Servicer.

DO NOT spray directly into the fan opening at the rear of the oven

1.
Wear protective rubber gloves and protective glasses carefully spray Merrychef Oven Cleaner onto the internal surfaces of the oven except door seals.
DO NOT spray directly into the fan opening at the rear of the oven



2.
For difficult areas leave to soak for 10 minutes. Leave the oven door open during cleaning. Use a non-abrasive nylon scrub pad/sponge to clean all internal surfaces and the inside of the door.



3.
Wash off using a clean cloth and plenty of clean warm water to rinse top, sides and back of oven. Dry using a fresh clean cloth or paper towel. Wipe the outside of the oven with a damp cloth.



4.
Replace clean oven parts

Grease Filter*
Top plate*
Bottom plate*
Air filters x2



**DO NOT
USE TOOLS**



DO NOT use the oven without clean air filters and cavity grease filter in place



*When replacing impinger plates and the cavity grease filter use firm finger pressure to tighten fasteners
DO NOT USE TOOLS

TECHNICAL SPECIFICATIONS

Merrychef EC402S	Height (mm)	Width (mm)	Depth (mm)	Wt. (kg)	Microwave Power output (watts)	Convection Power output (watts)
External Dimensions	595	585	700	85	1500	3250

Power supply (See Product Rating Label)

Model No.	Service Required
402S2205_	220V ac 50Hz 16Amp (2 phase) 2 phase+N+Earth
402S2405_	240V ac 50Hz 32A L+N+ Earth

Please remember - No servicing or repairs should be carried out other than by an approved Service Engineer

WARNING: It is hazardous for anyone other than a skilled person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy

This equipment complies with the following EEC directives:
EMC 89/336 EEC
LVD 73/23 EEC



Merrychef reserves the right to alter specifications without prior notice.

Approved Service Agent

MERRYCHEF SERVICE DEPARTMENT

To register for service visits, please complete and return the SERVICE REGISTRATION CARD enclosed with this guide. Unless this card is received, the terms of the guarantee will commence from the date of despatch from the manufacturer and **NOT** from the date of purchase.

If, after referring to the PROBLEM SOLVING section, you need a service engineer, telephone the Merrychef Service Control Centre.

MERRYCHEF SERVICE DEPARTMENT
Tel. +44(0)1252 378007 Monday-Friday 8.45am-5.00pm
(24hr Answerphone)

Fax +44(0)1252 371007

Please make a note of the following before you call and for future reference:

Model number
Serial number
Proof of purchase
Oven address

Post code
Telephone number:
Name to contact:
Hours of access:

Your nearest Merrychef approved engineer will be notified immediately and will endeavor to respond within 24 hours. However, there are certain circumstances when such rapid service may not be possible, e.g. public holidays, weekends, remote areas etc.

Each engineer is able to carry out repairs and replacements 'on site'. The oven need not be removed to a workshop unless access is limited to the engineer, e.g. offshore establishments. On such occasions it is the customer's responsibility to return the oven to an authorised service centre for repair.

SERVICE CONTRACTS

Service contracts may be **extended** at the time of purchase. Contact the Merrychef Service Department for more details.